

# The Maritime Advocate and Busy East

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# THE MARITIME ADVOCATE AND BUSY EAST

VOL. 33

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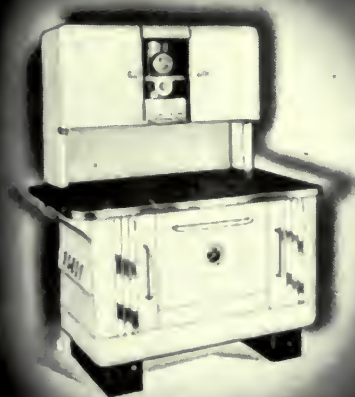
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# The Maritime Advocate and Busy East

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## EDITORIAL PARAGRAPHS OF DIFFERENT KINDS AND VALUES

We have pleasure in directing attention to the article entitled "Candy, a Universal Food, which Speaks all Languages", which begins on page 5 of this issue. A great deal of research was necessary in order to make this article possible and we are hoping that Advocate readers will be pleased with the result. Particular reference is made to Ganong Bros., Limited, an industry of which New Brunswick and the Maritime Provinces have reason to be justly proud.

Well, here's hoping you will like the candy story!

V V V V V

When the Hon. J. Walter Jones was recently sworn in as Premier of Prince Edward Island, each minister was presented with the Bible which he held in his hand as he took the oath of allegiance. After the ceremony Premier Jones advised his cabinet colleagues to read the 12th chapter of Romans. For fear Advocate readers may have forgotten the contents of the particular chapter, I give it herewith:

"I beseech you therefore, brethren, by the mercies of God, that ye present your bodies a living sacrifice, holy, acceptable unto God, which is your reasonable service.

"And be not conformed to this world; but be ye transformed by the renewing of your mind, that ye may prove what is that good, and acceptable, and perfect will of God.

"For I say, through the grace given unto me, to every man that is among you, not to think of himself more highly than he ought to think; but to think soberly, according as God hath dealt to every man the measure of faith.

"For as we have many members in one body, and all members have not the same office;

"So we, being many, are one body in Christ, and every one members one of another.

"Having then gifts differing according to the grace that is given to us, whether prophecy, let us prophesy according to the proportion of faith;

"Or ministry, let us wait on our ministering; or he that teacheth, on teaching;

"Or he that exhorteth, on exhortation; he that giveth, let him do it with simplicity; he that ruleth, with diligence; he that sheweth mercy, with cheerfulness.

"Let love be without dissimulation. Abhor that which is evil; cleave to that which is good.

"Be kindly affectioned one to another with brotherly love; in honour preferring one another;

"Not slothful in business; fervent in spirit; serving the Lord;

"Rejoicing in hope; patient in tribulation; continuing instant in prayer;

"Distributing to the necessity of saints; given to hospitality.

"Bless them which persecute you; bless, and curse not.

"Rejoice with them that do rejoice, and weep with them that weep.

"Be of the same mind one toward another. Mind not high things, but condescend to men of low estate. Be not wise in your own conceits.

"Recompense to no man evil for evil. Provide things honest in the sight of all men.

"If it be possible, as much as lieth in you, live peaceably with all men.

Dearly beloved, avenge not yourselves, but rather give place unto wrath; for it is written Vengeance is mine; I will repay, saith the Lord.

"Therefore if thine enemy hunger, feed him; if he thirst, give him drink; for in so doing thou shalt heap coals of fire on his head.

"Be not overcome of evil, but overcome evil with good."

V V V

For some time I have felt that the spotlight should be turned upon fundamentals. In our vacillation from one extreme to another we frequently forget that after all, the essentials of morality and decency are not hard to understand or difficult to observe. Culture, cleverness and ability are as sounding brass and as a tinkling cymbal unless they are accompanied by integrity, loyalty and straight dealing. No prayers can save a man who double-crosses his friend.

While some of us may not make a big noise about our virtues and godliness, yet deep down in our hearts we reverence the Bible. Says the American Weekly: "Today the Bible occupies a new place in the consciousness of our people. Whenever we read, in the annals of our armed forces, of men in deadly peril by land or sea, we continually read of their having recourse to the Bible. Men drifting in life-rafts on great wastes of waters recall forgotten fragments and repeat them to their shipmates. Men in foxholes, in



stress and suffering of every kind, are upheld by what they remember from the Bible."

Apart altogether from its religious significance, the Bible should be read and memorized for it contains the greatest literature that the world has ever known.

Said Sir William Jones:

"The Bible is the light of my understanding, the joy of my heart, the fulness of my hope, the clarifier of my affections, the mirror of my thoughts, the consoler of my sorrows, the guide of my soul through this gloomy labyrinth of time, the telescope sent from heaven to reveal to the eye of man the amazing glories of the far distant world.

"The Bible contains more true sublimity, more exquisite beauty, more pure morality, more important history, and finer strains of poetry and eloquence, than can be collected from all other books, in whatever age or language they may have been written."

Said Lord Macaulay:

"The English Bible,—a book which if everything else in our language should perish, would alone suffice to show the whole extent of its beauty and power."

v v v

God's mercy spread the sheltering roof,  
Let faith make firm the floor.  
May friend and stranger, all who come,  
Find love within the door.

May peace enfold each sleeping-place,  
And health surround the board;  
From all the lamps that light the halls  
Be radiant joy outpoured.

Let kindness keep the hearth aglow,  
And through the windows shine;  
Be Christlike living, on the walls  
The pattern and design.

—T. L. Paine in "Home".

v v v

When one decides to make a speech or write an article, the first step is to find out what others have spoken or written on the particular subject. One may have preconceived notions about this or that. These opinions may or may not be in accord with the views that have been held by learned men of the past. The seeker after truth will learn with chagrin that other people, likely long ago, have expressed thoughts much better than he can possibly express them. We may be ahead of the stalwarts of the past in regard to scientific achievements, but when it comes to common sense, to introspection, to great principles of thought and conduct then we must bare our heads to the worthies of the past, who have gone upward and onward, leaving a splendid record that we should strive to emulate.

v v v

I suppose that one could travel over the whole of North America—perhaps over the world—to find a barber shop where an open Bible holds an honored place in close proximity to the barber chair. Not that tonsorial artists—a glorified name for the fellows who shave our whiskers and cut our hair and incidentally try to make us "look

pretty"—are an ungodly lot, but because the ordinary barber is usually too busy telling you the latest humorous story to think of the Book of Books. Be that as it may and believe it or not, Sackville has the distinction of having a barber, Mr. Leon LeBlanc, who not only has an open Bible on a nearby table in his shop, but actually spends his idle time in reading the wisdom of the ages. More than that, Mr. LeBlanc remembers what he reads and is ready to discuss any part of the Bible with you.

For some time this Sackville barber has been deeply impressed with the Book of Daniel, which foretells, he believes, the end of the present war. He has even gone so far as to predict the end of the struggle this month, but then he does not stake his reputation as a barber upon the fulfillment of this forecast. It may be that errors—typographical and other kinds—have crept in so Mr. LeBlanc does not want to be too definite; anyhow he feels that Hitler's days are numbered, and what difference do another thirty, sixty or ninety days make in the long-drawn-out scheme of the world!

Please don't think that this story is an advertisement for Barber LeBlanc, whom I have not consulted. It is possible that when I next visit his shop, he will seize his razor and clippers and quickly drive me outside the Cole Block. I think I will seek police protection—page Marshal Bowes—as a precautionary measure!

v v v

The hurried businessman of the future may carry a compressed cube of breakfast omelette to work in his vest pocket if he doesn't have time to eat it at home. . . His coffee, with cream and sugar added, will be available in a pellet not much bigger than an aspirin tablet. . . . All he will have to do will be to add water.

Such facts make it easy to understand the tremendous strides in the compression and dehydration of foods. They were taken from the full-page article, "Food of the Future' Helping Win the War Today," appearing on Page 4 of the April 18 issue of The American Weekly. It is a complete explanation of the way square meals—miniature, dehydrated and compressed—are already conserving shipping space to send more "nutritional bullets" to our troops abroad.

v v v

While crossing to and from Prince Edward recently I could not help thinking of the responsibility which rests on the shoulders of the master of the ship, Captain Jay. The distance between Tormentine and Borden seems only a few miles, but dangers, especially in winter, lurk all around. The other morning a dense fog hung over the Strait. As we motored on to the ferry steamer at Borden it seemed as though a London fog had settled down upon us. Then all at once a breeze started, the fog lifted and all was well again.

What I want to emphasize is the fact that every job has its difficulties and responsibilities. We are apt to take everything for granted, forgetting that the other fellow's job is no bed of roses. It is a matter of deep satisfaction to the people of Prince Edward Island and to the mainland that  
(Continued on page 29)



# CANDY, A UNIVERSAL FOOD, WHICH SPEAKS ALL LANGUAGES

BY C.C. AVARD, M.A.

Animal appetites and tastes are the same yesterday, today and forever. The craving for sweets is not confined to humans, but extends to the lower animals which eagerly roll their tongues around a lump of sugar or a piece of candy, with evident pleasure and delight. Even bears like honey; they climb trees and fight bees to get it. There is something in the taste of the sweet morsel that appeals strongly to the senses of all animals, which enjoy that delicious, indescribable something known as sweetness. You say a lemon is sour and that honey is sweet, but who can define sourness and sweetness? It is a case of taste and see for yourself, for words fail.

In the Bible there are many references to honey, which is Nature's own superlative sweet.

## Quotations from the Bible

The following quotations indicate the important place which honey held in those ancient days:

Proverbs, 24, 13: "My son, eat thou honey because it is good; and the honey-comb, which is sweet to thy taste."

2 Kings 18, 32: "Until I come and take you away to a land like your land, a land of corn and wine, a land of bread and vineyards, a land of olive oil and of honey, that you may live and not die."

Exodus, 16, 31: "And the house of Israel called the name thereof Manna and it was like coriander seed, white, and the taste of it was like wafers made with honey."

Deut. 8, 8: "A land of wheat and barley and vines and fig trees and pomegranates, a land of olive oil and honey."

Jeremiah, 41, 8: "But ten men were found among them that said Ishmael slay us not for we have treasures in the field, of wheat and of barley and of oil and honey."

Then in many books of the Bible honey and

butter are associated. Evidently the ancients, while not knowing much about vitamins, fats, carbohydrates and energy foods, knew what to eat just the same.

## "Floods of Butter and Honey"

Here are a few quotations:

Job, 20, 17: "He shall not see the rivers, the floods, the brooks of honey and butter."

2 Sam. 17, 29: "And the honey and butter and sheep, and cheese of kine, for David and for the people that were with him to eat; for they said the people are hungry and weary and thirsty in the wilderness."

Isaiah, 7, 22: "And it shall come to pass for the abundance of milk that they shall give, that he shall eat butter for butter and honey shall everyone eat that is left in the land."

Isaiah, 7, 15: "Butter and honey shall he eat that he may know how to refuse the evil and choose the good."

## Candy, an essential Food

In the Bible quotations which I have given, you will notice that wheat, barley, olive oil and honey are placed in the same category, viz., as essential foods. Who can say that we are any wiser than the people who lived thousands of years ago? We have made a little progress up—or

down—certain scientific alleys, we have given hard names to vitamins and discovered many things, useful and useless, but fundamentally the ancient people had most of the answers. Common sense does not come with painstaking investigation no matter how important that investigation may be and no matter what outstanding discoveries may follow the experimental work.

In Bible days people had few distractions. They pondered on the fundamentals of life and studied their own minds—there were no movies to attend.





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(1841-1888)



HON. G. W. GANONG  
(1851-1917)



ARTHUR D. GANONG



J. EDWIN GANONG



DR. WM. F. GANONG  
(1864-1941)



WALTER K. GANONG



R. WHIDDEN GANONG



PHILIP D. GANONG



## The Wisdom of Making Gifts

Then the scriptures illustrate the wisdom of smoothing the way with gifts—the right kind of gifts. In Genesis, 43, 11, we read the following:

"And their father Israel said unto them, if it must be so now, do this: take of the best fruits in the land in your vessels, and carry down the man a present, a little balm, and a little honey, spices and myrrh, nuts and almonds."

Sounds like an order for a box of Ganong chocolates, nuts and hard centres, all neatly packed in an attractive Delecto box. Evidently, in those days of old, men as well as women had a sweet tooth and it was known then as now that you can catch more flies with honey than with vinegar.

(If you don't know the story behind Genesis, 43, 11, brush the dust off your Bible, read about Joseph being sold into Egypt by his brothers, and of the famine—but if I keep on I'll be telling you something that you should dig up for yourselves.)

V V V

## Noah's Sons the Earliest Candy Makers

A widely circulated legend names the sons of Noah as the earliest candy makers. When they left their father's roof, they are said to have taken as food for their travels sweetmeats composed of wheat starch and grape juice boiled together, (a queer mixture). Somewhat later the Egyptians candied dates in honey.

In Egyptian papyri, dating back five hundred to two thousand years before the birth of Christ, are found the earliest references to candy or confectionery of any kind. Honey, the original and only sweetening agent then known, was often combined with nuts, and fruits, in making various kinds of delicious cakes and confections.

The Greeks evidently liked their candy hot, for Chrysippus, the Greek philosopher, left a carefully prepared recipe for a confection which consisted of boiled honey, ground almonds, poppy seed (the source of opium) and plenty of pepper.

## Sugar, One of the Principal Ingredients of Candy

Sugar, one of the principal ingredients of candy, has been used for almost three thousand years. In ancient Chinese writings there is mention of it as early as the eighth century B.C. About 600 A.D. the Emperor of China sent men to India to learn how to extract the syrup from the cane. The Chinese did not use it at all as we do—they just sweetened foods with thin sap. The first sugar was a soft paste, somewhat resembling the darkest grades of brown sugar as we know it today.

## The Venetians Made Loaf Sugar

Along about the sixth century A.D. someone discovered how to extract sugar crystals by boiling down the dark, dirty-looking cane juice and in 1470 a Venetian discovered a much better method of refining sugar than the one formerly employed. The Venetians produced the first loaf

sugar and this made the sugar refiners of Venice the most celebrated in the world. Everywhere in Europe there was a great demand for the famous Venetian sugar loaves and Venice was called the Sugar Capital of Europe. About the time of the Crusades sugar was so scarce and costly that it was used only as a medicine and its distribution was largely in the hands of apothecaries, chemists or druggists.

The art of refining sugar was discovered in the fourteenth century. In the middle of the seventeenth century Queen Elizabeth of England first introduced sugar as an article of diet into the domestic household, but its use was confined to the rich as the price was nearly three dollars a pound.

## Cuba, the Sugar-bowl of the World

Sugar cane, a giant grass, was first brought to Cuba by Diego Velazquez in 1511 when he settled the first European colony at Baracoa at the eastern end of the island. By 1650 the cane was grown successfully in all the West Indies. Cuba is called the Sugar Bowl of the World and with good reason, for it produces 3,500,000 tons a year. India produced slightly more than this, and Java about 1,500,000 tons. Other countries producing large amounts of sugar include Formosa, Japan, Brazil, Hawaii, the Philippines and Porto Rico.

## Sugar Beets are Grown Extensively

Almost half the world's supply of sugar is obtained from the sugar beet, a sweetish white root, grown extensively in the temperate zones. Sugar beets are now grown in twenty-seven countries, notably in Russia, Germany, the United States and Canada.

V V V

## The Sugar Beets Thrive in New Brunswick

C. F. Bailey, Superintendent of the Fredericton Experimental Station says: "The sugar beet thrives in New Brunswick soil", and offers 25 pounds of seed to any organization that will become actively interested in the project.

The culture of sugar beets should be well worth studying, says The Maritime Farmer, and after the experimental stage is past, production in commercial quantities may reasonably be expected. There will be the problem of refineries, but dehydration plants have become part of our wartime setup, so if necessity demands the erection of refineries it is reasonable to believe that the Government which has considerable control over capital for new projects, will take care of the situation.

## Production of Sugar Beets in Canada

The pamphlet, Objectives For Canadian Agriculture In 1943, prepared by the Agricultural Supplies Board gives the following information regarding the production of sugar beets in Canada:

"In 1940 there were 82,200 acres planted to



sugar beets in Canada from which 825,000 tons of beets were harvested. During 1941 and 1942 the acreage declined considerably, although in the latter year the area planted to sugar beets was larger than the average of the five years 1936-40. This reduction from 1940 was most severe in Ontario which dropped from 40,100 acres in 1940 to 30,700 in 1942. Probably the determining factor in this trend was a general awareness on the part of producers of the imminent labor shortage, but the tardiness in announcing prices for the 1942 crop may also have had a bearing on the situation.

It has been estimated that the sugar beet production of 1942, 700,000 tons, will produce about 200 million pounds of refined sugar or about

than this—viz., 1583—had been produced a play of "Dido", in which the queen's banquet was represented as a tempest "wherein it hailed small confections and rained rose water." Beaumont and Fletcher in "Monsieur Thomas" make a character say "Dandle her upon my knee, and give her sugar sops"—seems quite romantic.

March-pane—itself composed of two pounds of blanched almonds, two pounds of sugar, three spoonfuls of rose-water, with comfits stuck into it—was another thing from which in old days sugar-plums and other confections were made. The whole recipe was given in the "Delights for Ladies," in 1608, as well as how to make of it letters, knots, arms, escutcheons, beasts, birds and other fancies" — this was evidently motto



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Vice-President of Ganong Bros.  
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Secretary and Comptroller of  
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one-fifth of Canada's normal consumption. The reserve stocks of cane sugar have been greatly reduced. It is therefore desirable that these supplies be supplemented to the largest extent possible by the production of beet sugar. The objective set by the Sugar Administration for 1943 is the maximum amount of beet sugar that Canada can produce. The full utilization of present processing and refining facilities will take care of a crop of average yield from about 90,000 acres of sugar beets. This suggests the goal which should be set for 1943."

#### Sweetmeats in Shakespeare's Time

The sweetmeats referred to by Mercutio in Romeo and Juliet as tainting, among other things, the breaths of the lips of ladies "who straight on kisses dream," were undoubtedly what were known in Shakespeare's day as "kissing-comfits". They are mentioned again by Sir John Falstaff in the "Merry Wives of Windsor," as he embraces Mrs. Ford, when he exclaims, in rapture, "let the sky—hail kissing-comfits." Earlier, however,

candy or conversation lozenges for the use of bashful young men.

#### Cambridge University Makes Gifts

A March-pane, two sugar-loaves and two pairs of gloves were given to Sir William Cecil by the University of Cambridge when Queen Elizabeth visited that seat of learning. These gifts, presumably, were intended to sweeten Sir Cecil's disposition.

Shakespeare in 1 Henry IV makes Hotspur say to Lady Percy, "Heart, you swear like a comfit-maker's wife." A few lines below he mentions pepper gingerbread, pepper probably being equivalent to spice. However, comfits were not likely cakes but what the word usually signifies, a dry confection sweetmeat. And thus the confectioner, comfit-maker and sweetball-maker supplied those who, over three hundred years ago, were "fond of sweetballs."

By sugar-plums is meant sugared almonds, bull's eyes, acidulated drops, barley sugar, peppermint lozenges, toffee, and in short the whole



lollypop tribe—a glorious company, dripping with sweetness.

### Chocolate Second in Importance

Chocolate comes next in importance to sugar as an ingredient of candy. In fact in these modern days candy and chocolate are inseparably associated. The word "cocoa" was derived from the old Aztec word "cacahoath" which the Spanish changed to "cacao". In 1735 Linnaeus, the great Swedish botanist named the tree from which it comes "Theobroma Cacao" meaning that it was a "Food for the Gods" while Buchat, a famous French physician, described chocolate as being a

### Montezuma Drank Chocolate from Golden Goblets

When Cortez first entered Mexico and before he and his men waged such ruthless warfare against the helpless Aztecs, he was received as an honored guest and the emperor, Montezuma entertained him lavishly. At the great feasts held in his honor, large flagons of chocolatl flavored with vanilla and spices were served. This drink, taken cold, was frothy and as thick as honey and had to be dissolved slowly in the mouth before being swallowed. Montezuma drank no other beverage. It was served to him in beautiful golden goblets which he drained to the last drop and threw into the lake that surrounded the



**A. R. MCKENZIE**  
Director and Secretary-treasurer.



**PHILIP D. GANONG**  
Director of Ganong Bros. Limited.



**LLOYD E. ANGEL**  
Supt. of Ganong Bros. Limited.

more worthy food for the gods than nectar and ambrosia.

The date of the introduction of the cacao tree into Mexico is uncertain, but De Candolle, a well-known Swiss botanist, was of the opinion that the tree had been in cultivation in America for several thousand years. We do not know how chocolate first came to be used as a food, but probably some prehistoric Aztec, in Central America, tried roasting the beans, and liking the smell, decided they might be good enough to eat. When Columbus was over here he became interested in cacao beans and took a few of them back to Spain as curios. Later, in 1528, Hernando Cortez, the famous Spanish explorer and conqueror, returned to Spain with the secret of the new and popular Mexican beverage which he called chocolatl. He took some cacao beans to the court of Spain along with a collection of plants, minerals and animals to show the resources of the newly acquired country. Cortez told them how the cacao beans were used in Mexico as a medium of exchange and how the gift of the seed, which was said to have grown in the Garden of Eden for the delight of men and gods, was attributed directly to Divine Providence.

palace. At one feast he was served with fifty goblets, and two thousand jars were offered to the guards and attendants. After Cortez had conquered Mexico the Spaniards drained the lake and a vast quantity of golden goblets was found. During the festivities the Aztecs would dance all day and the greater part of the night with only chocolatl for nourishment, thus demonstrating the wonderful sustaining properties of the drink. Part of their religious ceremonies, when worshipping the god Quetzalcoatl, consisted of slashing the tongue and drinking a brew of cacao beans and peppers. The early doctors used cacao as a medicine.

### Hot Chocolate Served During Mass

In later years this delicious drink became so popular in Mexico that it was served on all occasions. The story is told that in the seventeenth century Mexican ladies used to interrupt their church service by having their maids bring them cups of hot chocolate during mass. The Bishop was much displeased and warned them to stop the practice, but the ladies refused and so the Bishop excommunicated them from the church. For doing this he was poisoned and died.



## Chocolate Is Refreshment and Food

Almost a hundred years after Cortez had enthusiastically introduced the cacao bean into Spain, an Italian, Antonio Carletti, discovered the secret of making chocolate that had been so well guarded by Spaniards. Travelers carried the news throughout Europe and chocolate houses followed fast on the heels of coffee houses in popularity. But unlike the coffee houses, they were never considered danger spots of political intrigue. Genteel sippers of hot chocolate were never accused of gathering in chocolate houses for the purpose of overthrowing the government. No doctors had their heads chopped off for condemning its use as in the case of coffee. The stimulating agent in Chocolate and cocoa is much the same as that in coffee and tea, although they are named respectively theobromine, caffeine, and theine. Despite this, chocolate and cocoa have been considered refreshment and food and not an "intoxicant" as was coffee in early days.

v v v

### Cocoa Beans Were Valuable

Cocoa was introduced into Europe long before coffee or tea. It became popular in Spain but the priests were much opposed to people drinking it on fast days, as they knew it was a nourishing food. The Spanish greatly improved it by adding sugar and they carefully guarded the secret of its preparation for nearly a century. In the 17th century it was introduced into Italy and from that country it passed across the border into Austria. It was introduced from Austria into France by Anne upon her marriage to Louis XIII. Marie Theresa, who became the wife of King Louis XIV, made chocolate more popular than ever at the French court. At that time cacao beans demanded a high price, as they were obtained solely from Spain. It is interesting to know that in 1693 Rodolphe de Canvillet possessed more cacao beans than any other one individual in France—he owned ten pounds. The total amount in the whole country at that time was twenty-two pounds. Today one large manufacturing company uses more than 225,000 pounds a day. In Mexico slaves were reported to have been exchanged for these valuable beans—100 beans for one slave.

### The First Milk Chocolate Candy

In the middle of the seventeenth century this delightful drink became known in England and Germany. In 1657 a Frenchman opened a shop in London where solid chocolate for the making of the beverage could be purchased at from ten to fifteen shillings a pound. Later, chocolate houses appeared and some of them developed into famous clubs. About 1700 the English greatly improved the drink by adding milk but it was still too high-priced to be used generally. In the year 1853, Gladstone, Prime Minister of England, lowered the duty on chocolate to a penny a pound so after that it was considerably cheaper. In

France they still make the beverage from cakes of chocolate but elsewhere cocoa powder is used. In 1876, M.D. Peter of Vevey, Switzerland, produced milk chocolate for eating; this was the first milk-chocolate candy.

The cacao tree originally grew, and still grows wild today, in the country watered by the Amazon and the Orinoco. It flourishes only in the tropics and reaches its best development nearest the Equator. The Gold Coast of Africa ranks first as a producing area, growing yearly 250 to 275 thousand tons. Brazil, with its Bahia and Para, ranks second, with 120 to 130 thousand tons a year. The world cacao bean production is well over 700 thousand long tons a year. Ecuador has large estates, one of which has 2,500,000 trees. Trinidad and Saint Thomas, which has the largest estate in the world, producing four thousand tons of cacao a year, comes fourth, with Nigeria a strong rival. San Domingo and Venezuela are the next important producers. The other countries producing cacao beans are Grenada, Fernando, Po, Jamaica, Haiti, Surinam, French Colonies, Costa Rica, Java, Porto Rico, Samoa, Madagascar and Ceylon. Africa grows 51 per cent of the world's supply.

In South and Central America, the West Indies, and in West Africa thousands of acres are given over to the scientific cultivation of the cacao tree. These immense plantations, some of them containing millions of trees, are as carefully tended by highly skilled native laborers as the finest farms of our own land.

### Chocolate Shortage Due to Transportation Difficulties

The present shortage of chocolate is a matter of ships in which to carry the cacao beans from their tropical homes to the United States, the greatest consumer in the world. Seventy per cent of United States imports is used by the confectionery industries and the balance goes into the making of cocoa butter, medical products and breakfast cocoa. But cargo space in the ships which brought over 40 per cent of the world's supply to United States ports, is now mostly taken up by vital materials of war. Steel which might normally go into the building of new cacao-bean carriers to replace those sunk or war-diverted, must now be poured steadily into tanks, shells, warships, and planes.

### Candy, A World Product

I am reminded of the story of the boys who were told by their uncle that if they accepted an invitation to dinner they would be served with a plum pudding, which required a thousand men to make. The boys were surprised to see just an ordinary plum pudding, and naturally asked for an explanation.

v v v

### Ingredients of Candy come from the Four Corners of the Earth

Candy may seem to you to be a very ordinary





A section of a hand-dipping room in the candy factory of Ganong Bros., Limited. This is where the justly famous G. B. Chocolates are dipped.



To the left—A section of a hand-packing room, where G. B. Chocolates (Ganong's Best) are packed in regular and holiday packages.

To the right:—One of eight Chocolate conges—a huge machine—in the factory of Ganong Bros., Limited. GB Chocolates are refined continually for three days and three nights, to make them velvety smooth and to bring out the hidden, finer flavor of the cocoa.





thing, but a little investigation will prove its complexity. The varied ingredients which enter into candy, come from all parts of the world.

Here are a few revealing sentences:

Sugar comes from Cuba, the Philippine Islands, Hawaii and the West Indies.

Molasses comes from the West Indies.

Corn syrup comes from Ontario.

Milk comes from thousands of Canadian cows.

Cacao beans from which chocolate is made come from the Gold Coast of Africa, Trinidad, Grenada and South America.

Almonds, although found in five continents, come chiefly from Spain and Italy.

ering of the many ingredients, which are used in the manufacture of candy, which is a world product.

### Candy Contributes to Health

That candy contributes to health has been demonstrated again and again. Of course candy must not be eaten in excess—no one should gorge himself with any food or drink. You can make yourself sick eating too much of anything, no matter how valuable a food it may be. Moderation should be the rule of everyone.

Listen to the testimonies of authorities:

One of the best-known English physicians,



**ELDON B. LIBBY**  
Assistant Superintendent and  
Chief Candy Maker.



**CAPT. DOUGLAS E. ALLEN**  
Assistant Sales Manager, now in  
the Canadian Army.



**RAINSFORD HENDERSON**  
Office Manager of Ganong Bros.,  
Limited.

English walnuts come from France and China. Black walnuts are grown in the United States.

Coconuts come from the British West Indies.

Cashew nuts come from India.

Brazil nuts come from Brazil.

Filberts come from Italy and Turkey.

Peanuts and pecans come from the Southern States of America, India and China.

Fruits, such as figs and dates, come from Turkey, Persia, Arabia, Tunis, Algiers and Morocco.

Cherries come from Italy and France.

Pineapples from Cuba, Porto Rico, Hawaii, Singapore, China.

Honey comes from Cuba and Canada.

Gum Arabic comes from Egypt.

Eggs from Canadian hens and egg albumen comes from China.

Vanilla beans, from which the vanilla flavor is made, come from Mexico or the Reunion Islands off the coast of Africa, and Madagascar.

The lemon oil used for flavor comes from Italy and California.

Many thousands of human hands have a part in the harvesting, preparing, shipping and deliv-

Dr. F. Thompson, of Sunbury-on-Thames, says:

"Candy and sugar are wonderful heart foods, great heat producers and easily utilized by the body.

"It is a very valuable agent in post-influenza cases, both for the heart and lungs.

"I was sent for on one occasion to see an old woman of over 80 with a pulse of 140 beats to the minute. I gave her candy at once and next morning her pulse was down to 88."

Dr. Royal S. Copeland, former Commissioner of Health of New York City, and until his death a member of the United States Senate, said:

"When Candy is recognized as a food and not as a luxury, it will be easier to employ it properly.

"There can be no doubt of the energy-producing qualities of Candy. It is issued as a part of the army rations and has added to the physical efficiency of soldiers and sailors.

"The Candies sold today are wholesome and perfectly proper articles of food. Let us consider Candy as a food and give it its legitimate place in the dietary."

Dr. William Brady, who is known to be one



of the greatest authorities on health, hygiene and dietetics, says:

"If there is any chemical substance or food which deserves special consideration as a nutritious food, it is Candy.

"Good Candy is very wholesome, very nourishing and very digestive.

"Growing children who engage in active play need a larger portion of sugar, in one form or another, than do adults of sedentary or dignified habits.

"Sugar or Candy contains no building material but it furnishes immediately available energy for hard-working muscles, including particularly the heart muscles.

"In Marathon races, the runners were advised to eat Candy during the race to replenish the blood sugar reserve which is heavily drawn on in any severe muscular effort."

The oldest and most universally recognized medical journal in the Dominion of Canada, The Canada Lancet, a monthly devoted to medicine and surgery, says:

"Candies are one of the attractive and useful forms in which sugar is used. They contain large quantities of cane sugar with frequently some fats such as butter, nuts, fruits, corn syrup, starch, chocolate and flavoring. All these elements are useful foods.

"Nuts and fruits are recognized as yielding a good percentage of proteid nitrogenous material, which is one of the absolute essentials in body building and nutrition.

"There is a rather wide-spread notion that eating Candy injures the teeth. There is not the least scientific foundation for this notion. The lack of sugar is much more likely to injure the teeth, through impaired nutrition; than even its excessive use is likely to do by any digestive troubles which might result from such over-use.

"In like manner, there is very little foundation for the common opinion that the consumption of Candies causes diabetes. It is true that the abuse of sugars may produce a mild form of temporary diabetes which disappears on proper regulation of the diet. This form of diabetes is quite rare and unimportant. The excessive ingestion of any other food will cause derangement of health also. It is very doubtful if the use of Candy, in any form, ever causes a case of true diabetes."

This is what modern science has found to be true of candy:

That it provides, in easily digestible form, one of the five essential elements of a balanced diet, by which we mean a diet which contains all the elements the body needs, in the proper proportions. That without this element the whole body is disturbed in its functions. That experiments have shown that fatigue, or exhaustion, can be prevented or lessened by the proper use of Candy. That children, who use up such quantities of energy in their great daily activity, may have that energy replenished or provided in a way which has no suggestion of "medicine", but which is eagerly looked forward to by them, through the sensible and daily provision of Candy as a part of their diet. That men and women

who must undergo great physical exertion can prepare for that exertion by the special use of Candy preceding such time of effort. That men and women overweight, who find it difficult to reduce by cutting down their diet, because of serious lessening of bodily energy, may prevent this let-down in energy but still keep to the prescribed diet, by the proper addition of Candy.

Sugar, being used as a flame in the body, provides some of the heat as well as the energy for effort. Candy as a preparation for a long, cold drive, for those hours when we watch a hockey match, increases the body's heat, and, if taken during such exposure to cold, helps keep the body temperature as it should be.

Commander Byrd took with him on his trip to the South Pole two and one-half tons of Candy, one hundred pounds to a man to cover a period of two years. And this is practically a pound of Candy a week per man. He could not in any other manner provide heat and energy in such small compass, in a food which would be so easily assimilated.

The large variety of tempting Candies from which we have to choose, makes it possible for the mother of a household to use them as a time-saving dessert. These are usually more acceptable to the young mouths she has to consider than the average pudding, more digestible than rich desserts, and yet furnish body energy in the most quickly assimilated form. For the adult who wishes to close his meal with a sweet, yet who does not care for anything so substantial as the average helping of pudding, pie, or cake, a piece of Candy often satisfies the desire.

Dr. Woods Hutchinson, the eminent authority on dietetics in an interesting and instructive article entitled "The Strength of Sweetness," written for the March, 1929, issue of The Ladies Home Journal, says:

"Sugar is the quickest food stimulant there is, and a real food stimulant, not a narcotic, like its former rival, alcohol.

"All hard-driven business, professional or working men and women should keep a box of good Candy, or some raisins or other dried or candied fruit, in a drawer of their desks or benches. Then, if they begin to flag after the middle of the morning or during the afternoon, they should eat a small handful or so of these quick-action foods."

#### Food Values of Candy Ingredients

The following table gives the food values of various raw materials used in the making of candy:

	Calories Per Pound
Almonds	3,080
Chocolate	2,860
Coconut	1,730
Cornstarch	1,675
Corn Syrup	1,559
Walnuts	3,300
Filberts	3,290
Gelatin	1,705
Pecans	3,455



Peanuts .....	2,560
Sugar .....	1,860

### Value of Candy in Calories

Food values of various kinds of candy:

Sugar-coated Jordan almonds	2,410
Caramels	1,451
Chocolate-dipped cream caramels	2,155
Chocolates, creamed centres	2,092
Chocolates, nut centres,	2,498
Chocolate tablets	2,860
Cocoanut bonbons	1,750
Cocoanut caramels	1,675
Creamed filberts	1,913
French burnt peanuts	2,040
Fudge	1,587
Gumdrops	1,685
Hard-boiled candies	1,587
Jelly beans	1,708
Lozenges	1,795
Marshmallows	1,737
Stick candy	1,745

For the sake of comparison the following values in calories of some of our common daily foods will be of interest:

Whole milk	325
Cream	910
Eggs, boiled	765
Sirloin steak	1,130
Corn bread	1,025
White bread	1,215
Rice	1,620
Potatoes	370
Beans	1,530
Cheese	1,677
Oatmeal	1,860

### Candy Must Look Good and Taste Good

Candy must look good and taste good. An attractive package makes a sale possible, but the flavor of the candy is vitally important. Flavoring is an art in itself and an expert candymaker is an artist in his line. Vanilla and chocolate are the most popular candy flavors, while orange, lemon, lime, grape and other fruit flavors are specially suitable for some lines of candy. Spices were, of course, the first flavorings. The most common spices are nutmeg, mace, ginger, cloves, cinnamon and cassie. The most exquisite and most expensive of all flavors is rose extract, sometimes called attar of roses. It takes a ton and a half of rose petals to make one pound of oil, so rose flavor costs at least \$10 an ounce.

### Licorice, One of the Oldest Flavors

Licorice is one of the oldest and most popular of candy flavors. The Brahmans of India believe that its story is older than the history of man. Brahma, founder of Brahmanism, recommended licorice as a general tonic, beautifying agent and as an elixir of life. (Beauty parlors please note.)

### People Buy Candy with Their Eyes

People are said to buy candy with their eyes, hence the necessity of sweetmeats being properly colored, suitably wrapped and attractively packaged. This has become a fine art. The greatest enemies of candy are heat, light, air and moisture, so naturally there is a fight on all the time, with no chance of a truce.

### Butter vs. Chocolates

Years ago a prominent Sackville farmer, now deceased, was wont to say that a pound of butter should bring as much money as a pound of chocolates. At that time butter was selling for about twenty-five cents a pound, while a pound of highest quality GB chocolates brought about half a dollar. In other words the Sackville man thought that butter should sell at fifty cents a pound. While I have always felt that the prices of farm products were altogether too low to encourage young men to stay on the farm, yet my investigation of the Ganong Bros. candy industry has convinced me that the price comparison of butter and chocolates cannot be justified. Each product must be judged on its own individual merits.

### A Cow is a Self-contained Manufacturing Plant

If a man wants to produce butter he buys one cow or a herd of them. Each animal is a self-contained manufacturing plant. Give a cow food and water and she produces milk, which contains more or less cream—quite often less. Having the cream the making of butter either at home or at the creamery is a comparatively simple matter. Some white collar farmer, who tells other people how to farm, will likely dispute my statement, but I stand by my guns, even though you may prove that my knowledge of making butter was gained in operating one of those primitive churns whose handle was propelled up and down until the boy operator had painful blisters on the inside of his two thumbs—and a little resentment in his heart. I can well remember how tired my arms were and how glad I was when the cream was transformed into butter and buttermilk.

Those of us who were brought up on a farm know something about butter-making, but very few people have any idea whatever of how candy is made in a modern factory. Even after having taken a course and a refresher course from so excellent an instructor as R. Whidden Ganong, factory supervisor and assistant general manager of Ganong Bros. Limited, I find myself unable to pass on to Advocate readers any clear and adequate conception of the scores of ingredients, of the many machines, of the intricate processes and of the expert skills, which go into the production of high class candy. It will be my purpose to excite curiosity, rather than to satisfy it, to make the candy eater realize what trouble has been taken to satisfy his desire for sweets, a desire which all animals—human and dumb—seem to have to a greater or less degree. If when you eat the next GB chocolate you have a vision of men



A lozenge machine, where Ganong's high class lozenges are made. One woman employee, Miss Margaret Doyle, of Calais Me., has worked on this machine for 53 years. A lozenge is the only kind of candy not cooked. . . As a result of a jealously guarded secret Ganong's Lozenges are in a class by themselves.



A battery of revolving pans where the ever popular jelly beans are made. The revolving pan revolutionized candy making.

The Starch Room, showing Mogul, Huhn Dryer and Starch Cleaner, most modern equipment obtainable for molding cream centers and jellies. New machines, costing tens of thousands of dollars were installed in Ganong Bros. plant in 1940.





and women working tirelessly in many lands to produce the ingredients which the chocolate contains, if in imagination you can catch a glimpse of the boys and girls, men and women, who are employed in the Ganong Bros. plant, then indeed will my labors not be in vain.

### GB Chocolates Are Dipped by Hand

It will be a comfort to those who have a grudge against machines to know that in the production of the famous Delecto chocolates, machines are used only to a limited extent. No candy manufacturer has been able to replace hand-dipping in the making of high class chocolates. The notable skill of trained, healthy young women, clad in white, in dipping GB chocolates is the wonder and admiration of all who watch them work. One wonders how they do it so expertly, so quickly, so efficiently.

### Over Sixty Ingredients Enter Into GB Chocolates

Ingredients which are used in Delecto chocolates are brought from all corners of the world. The list of ingredients is impressive and at the risk of tiring the reader I will name some of them:

Five kinds of cacao beans, vanilla beans, condensed milk, fresh milk, dairy butter, cocoanut oil, egg albumen, nulumoline (an unstable sugar), sugar and maple sugar, corn syrup, molasses, mazetta (another kind of sugar), Burmah powder (a form of starch), caramel L. powder (made from starch), chocolate shot, citrus pectin (lemon jelly), acetic acid, nucolene (a coconut oil), strawberries, crushed pineapple, almonds, walnuts, peanuts, raisins, marachino cherries, oil of lemon, oil of orange, peppermint oil, pistachio flavor, cinnamon, oil of cassia, liquid vanilla, almond extract, honey, coconut, burnt sugar, Roman Punch, convertit (used to prevent fermentation), lecthia (an emulsifier made from soy beans), fresh oranges and lemons, salt, marvelous St. Stephen water, powdered milk, butterscotch, supercream (condensed cream used in caramels), gelatine, citric acid, cream of tartar, orange, pink, green, yellow and brown coloring matter.

In making the Delecto box and in packing it the following are used:

Cardboard, printed wraps, paper cups, wato-lene (padding paper), layer board, glassine linings, ribbon, cellophane, seals, price seals, foil, stay paper, twine and glue.

It must be remembered that all these ingredients must be in the proper proportion and of the highest quality otherwise the finished product will not approach perfection.

### From Cacao Beans to Chocolate

As everybody knows chocolate is made from cacao beans which pass through seven stages as follows:

1. The cacao beans are put into a big roaster, which cleans and roasts them. The shells are loosened and the flavor of the beans improved. About four hundred pounds are put into a roaster

at one time.

2. The beans are next put into a machine known as a cracker and fanner, which breaks them up into small pieces. The shells are blown off, leaving what is known as cocoa nibs.

3. Different kinds of beans are mixed to get color and flavor, that is they are blended. No one bean makes outstanding chocolate; it is only by careful blending by men with long years of experience that near-perfection is attained.

4. The beans are next put into a stone mill, where they are ground to a liquid state, known as cocoa liquor.

5. The cocoa liquor is next mixed with sugar and cocoa butter to make paste.

6. The mixture is then placed in the refiners, which rip and tear apart the particles of chocolate and sugar, thus making them fine. The paste passes between the water-cooled rollers of the refiners five times, thus ensuring the best results.

7. From the refiners the brown paste with its distinctive smell, goes to the conge, a huge mill, which completes the refining process. For 72 hours—three days and three nights—the mixture is kept in slow motion like the waves of the sea. Sufficient heat is generated by friction, and gradually smooth, velvety consistency and wonderful flavor are reached. There are eight big conges at work in the Ganong plant.

The chocolate is now ready for dipping and molding.

The production of the centres—hard and soft—of chocolates is still another story, but it is impossible to tell it all in one article.

Hark back for a moment to the making of butter and you will agree with me that a pound of butter and a pound of high class chocolates cannot be compared at all, for in the processes and in complexity chocolates are far in the lead; butter, though a wonderful product, is merely an also-ran.

### "Candy Pulls" in Other Days

In my boyhood days young people in the country were wont to attend "candy pulls" during the winter evenings. Molasses—you could buy plenty of it then for 50 cents a gallon—was boiled in big kettles until it candied. Then big chunks of the black sweetness were given to the guests, who immediately proceeded to pull it until the color changed from dark amber to golden yellow. A young man and his best girl worked together in effecting the color transformation of the candy. We had no movies in those days so we had to amuse ourselves in some way.

But alas and alack! In the factory of Ganong Bros. there are big machines, with strong, steel arms, which pull many tons of candy a day—it is no longer necessary to do the work by hand. No doubt the machines do the pulling better and faster than we did in those days of yore, but then we had lots of fun which the machines fail to appreciate.

### We Should be Prouder of Maritime-Made Goods

Many of us in the Maritime Provinces have





Part of the Machine Packing Room, where Ganong Enrober Bars and Penny Goods are packed.



A Chocolate Packing Room in the Candy Factory of Ganong Bros. Limited.



Part of the Enrober Machine Dipping Room, where the famous Pal-O-Mine Bar is dipped



the inferiority complex; we think that everything is wonderful away and very bad at home. This unfortunate and erroneous opinion or attitude is held by altogether too many people who without realizing it perhaps, help to tear down instead of build up our Maritime industries. Instead of build up our Maritime industries. Instead of buying Maritime-made goods these misguided and misinformed people foolishly imagine that the products manufactured outside the Atlantic Provinces are superior to those made within our own borders. Distance lends enchantment to the view. I believe that great good could undoubtedly be accomplished if everyone could visit leading Maritime industries whose size, extent and importance would then be fully realized. Since that is an impossibility the next best thing is to bring to Maritime readers through pictures and the printed word the story of a marvelous industry, made in the Maritimes. This is our aim in devoting many pages of the *May Advocate* to Ganong Bros. Limited, whose big factory, while tucked away on a branch railway line, far from raw materials and far from a wide market, is an industry of which every New Brunswicker, every Maritimer, every Canadian has reason to be vastly and enthusiastically proud.

#### Vital Factors Play Their Part

The great candy industry in St. Stephen is founded upon the word "Quality"—not how much but how good. This foundation is so broad, so solid and so strong that it is no wonder that an outstanding success has been achieved. Then there is another factor, no less important, viz., the name Ganong stands for fundamental basic principles of integrity and honor which are the rock against which the winds and the waves of adversity strive in vain. Then last but not least must be mentioned the splendid character of the employees, rosy-cheeked, healthy, efficient and loyal, who, feeling that they are an integral part of Ganong Bros. Limited, take commendable pride in GB candy, which possesses a character all its own and a reputation that makes it popular in every corner of Canada.

#### Candy-making Is a Fine Art

Candy-making is a fine art which is dependent upon the skill of the worker, upon the quality of the raw materials, upon modern machinery, upon temperatures, upon a hundred and one things, which come with long experience, with care and faithfulness. Sugar can be boiled too little or too much. Thermometers are useful but the trained employee knows instinctively what to do and when. Several employees of Ganong Bros, have been with the company for over half a century, during which time they have seen many changes occur as the industry has marched upward and onward.

The ability to cook sugar and control it stamps the candy maker as an artist. His main problem is to cool his batches so that the sugar will form crystals of whatever size he desires, or will not crystalize at all. He uses elaborate cook-

ing machinery and hydrometers to test his mixtures, but in the last analysis the condition of the sugar is determined by the "feel".

The revolving steam pan, an American invention, which came into use in 1850, laid the foundation for the modern candy industry.

#### Ganong's Made the First 5 Cent Chocolate Bar in Canada

It is interesting to note that the first five cent chocolate bar was made in the Ganong factory over thirty years ago. Then Ganong Bros. were the first chocolate manufacturers in Canada to print the name of the maker on the bottom of the chocolates.

#### An Old and Honored Name

"The honors of a name, 'tis just to guard."

The name Ganong has an old and honorable history. Thomas Ganong, the Loyalist, founder of the name in New Brunswick, was a direct descendant in the fifth generation from Jean Guenon (a variant spelling) who was one of many French Huguenots, who were expelled from France when the Edict of Nantes, which allowed Protestants the free exercise of their religion, was revoked by Louis XIV on October 20, 1685. He went to Holland and later proceeded to New York and settled in Flushing, Long Island, where he became a leading citizen. He married Grietie Sveden, a member of a prominent Dutch family of New York. Their descendants under the name of Genung and Ganong, are to be found in the United States and in New Brunswick.

Thomas Ganong, who married Joanna Barlow, was the only one of the name to settle in New Brunswick. Prior to the American Revolution he was a farmer of Westchester County, New York, but in 1783 he and his wife proceeded to New Brunswick, settling at Kingston, Kings County. Their descendants, as farmers, teachers, clergymen and manufacturers, have played a notable part in the upbuilding of the Province of New Brunswick.

James, a son of Thomas Ganong, was the father of Francis Daniel Ganong, who in turn was the father of the late Hon. Gilbert White Ganong, for a brief period, Lieutenant Governor of New Brunswick. James H., a son of Francis Daniel, had four sons, viz., the late Dr. William F. Ganong, (noted authority on Botany and in the *Natural History and Archæology of New Brunswick*), J. Edwin, retired General Manager of Canadian Lever Bros. Limited, and Arthur D., president and managing director of Ganong Bros. Limited, and Walter K. Ganong.

#### The Vision, Courage and Foresight of James H. Ganong

Had it not been for the vision, courage and foresight of the Late James H. Ganong, St. Stephen and Milltown would today probably be small towns or villages without industrial activity. Mr. Ganong was a promoter; he wanted to



see industrial activity, he wanted to see men and women gainfully employed.

When the establishment of a cotton mill for Milltown was mooted a public meeting was called to devise ways and means to raise the necessary money. The sum of \$30,000 was required locally to bring in outside capital, and of this amount \$5,000 was allotted to St. Stephen, \$10,000 to Milltown and \$15,000 to Calais. There is a tradition that when the meeting seemed likely to end in failure, without anything being done, Mr. James H. Ganong locked the entrance door and put the key in his pocket. He then told the men present that no one must leave the hall until some definite action was taken. This unusual method was successful; the men of the three towns got down to business. Mr. Ganong personally guaranteed \$5,000 for St. Stephen and was soon able to raise that amount. The cotton mill gives employment to several hundred people and has proved a great success.

### **The Beginning of a Great New Brunswick Industry**

Previous to 1872 Mr. James H. Ganong was a travelling salesman for a Boston Biscuit firm, covering the New England States and the Maritime Provinces. He had great faith in the Confederation of the Canadian provinces and had the foresight to see that many lines that had previously been imported from the United States, would soon be manufactured in Canada. Being impressed with the possibilities of St. Stephen, Mr. Ganong proceeded to buy out a small retail baking and confectionery plant in that place. He sent for his brother, the late Gilbert W. Ganong and in 1872 the partnership of Ganong Bros. was formed.

### **St. Stephen Water a Great Asset**

In 1880 Ganong Bros. Limited acquired the St. Croix Soap Company, which under their direction grew rapidly, until finally Mr. James H. Ganong was obliged to devote his entire time to it. The late Hon. Gilbert W. Ganong devoted his attention to the confectionery business, so one brother devoted all his time to soap and the other to confectionery. Both enterprises prospered.

Outside financial men later secured control of the soap company, which, contrary to the usual practice, has not been removed to Ontario. The reason is said to be that St. Stephen gets its water from a big spring of exceptionally pure water. An attempt was made to manufacture Surprise Soap in Ontario but without success. The outstanding purity of St. Stephen water proved to be an industrial blessing.

### **A. D. Ganong Was a General Manager at 21**

Established in 1872 the industry of Ganong Bros. Limited has made steady progress through the years. The first brick factory was built in 1886. Ten years later Mr. Arthur D. Ganong, then a promising student—who was an expert football and hockey player—at the University of New Brunswick, was called by his uncle, Hon.

Gilbert W. Ganong, who had been elected to represent Charlotte County in the House of Commons at Ottawa. A. D., as he is familiarly called, spent two years in the factory, trying to solve the mysteries of candy making, and then in 1898, at the age of 21, he became general manager of Ganong Bros. Limited.

It is said that on one occasion a customer, who came to visit the Ganong plant, found A. D. in the front office.

Said the customer to the youth who was holding down the office chair:

"Say, sonny, where is the boss?"

The reply has not been recorded but I can make a shrewd guess that A. D. chuckled, meanwhile smiling in that friendly manner that has endeared him to thousands. It may be taken for granted that the customer was not sat upon, but that he went away with a warm spot in his heart for the lad who so early in life had been called upon to assume the heavy responsibilities of a growing industry.

In 1903 the brick factory was burned to the ground, but phoenix-like the industry rose from its ashes, stronger and more virile than ever before. The business done by Ganong Bros. Limited has developed with the years until it is today fully seven times as great as it was in 1896.

### **A National Business**

Ganong Bros. Limited were among the first Maritime Province manufacturers to open up business in Western Canada. Their present agents in British Columbia were appointed in 1891. An agency was established in Winnipeg about fifty-six years ago. They carry on a national business that has been built up on quality rather than on price.

### **War Restrictions Are Handicaps**

As a result of war conditions which have brought quotas and restrictions on many raw materials, this company has been badly handicapped. Their lines have been cut from 768 to 120, a very considerable curtailment indeed. While the demand for candy has increased sharply, the production has been restricted to 70 per cent of what it was in 1941. However, Ganong Bros. Limited, like many other manufacturers, are finding that fewer lines make possible greater standardization and more efficient production, so the war has brought advantages as well as disadvantages.

The policy of the company has been to buy raw materials from New Brunswick first, from the Maritime Provinces second, from Canada third, from England fourth, and from the United States fifth. The importance of the industry to St. Stephen, to New Brunswick and to the Maritimes can scarcely be over-estimated, especially since those who make the Ganong industry possible constitute a loyal and happy family of workers, several hundred strong, among whom the shadow of labor unrest has been almost entirely absent.

In 1907 a large house was purchased in order to provide accommodation for Ganong employees. Later the hostel was rebuilt. The advent of the





A corner in the splendidly equipped Paper Box Factory of Ganong Bros., Limited.

motor car, and paved roads, kept open all winter, have changed conditions. The hostel was sold and is now known as Park Hotel, while Ganong Bros. employees live at home within a radius of twenty miles. They come to the factory every morning and return home at night.

### Three Generations of Ganongs

It is worth noting that three generations of Ganongs have been associated with Ganong Bros. Limited. The business was founded by James H. Ganong and Hon. Gilbert W. Ganong. Mr. A. D. Ganong, son of James H. Ganong, is now general manager, and associated with him at different times have been his brothers, Walter Ganong, J. Edwin Ganong and the late Dr. W. F. Ganong. Two sons of Mr. A. D. Ganong, Messrs. Rendol Whidden Ganong and Philip Davan Ganong, comprise the third generation who have helped to build up the notable candy enterprise in St. Stephen. Mr. R. Whidden Ganong is factory manager and assistant to the general manager while Philip Ganong has busied himself with the sales end of the business, for some years being in charge of a branch office in Montreal. Mr. Whidden Ganong has recently joined the air force, thus necessitating the return of Mr. Philip Ganong to St. Stephen, where he is actively associated with the industry.

### Two Conceptions of An Industry

There are two conceptions of an industry:

1. To make a fortune for its owners, without thought of the workers.

2. To provide work and wages for contented loyal boys and girls, men and women, who are proud of the products which they produce.

The Ganong candy enterprise in St. Stephen is an outstanding example of an industry at its best. The glowing faces of the employees, their eagerness to get on with their job, the fact that the many hundred of Ganong employees are like a big, happy, healthy family, whose consuming desire is to maintain the outstanding quality and excellence of GB candy — these are some of the factors which contribute to the wonderful success of the St. Stephen industry. A number of the employees have been with Ganong



**HARRY L. McPHAIL**  
Supt. Paper Box Factory of Ganong Bros. Limited.



Bros. Limited for over fifty years; they have grown up with the business, so to speak.

#### No Contributory Pension Plan

Ganong Bros. Limited have no pension scheme to which employees contribute, but it has been the policy of the company to provide pensions to those who retire after twenty-five years of service. The life of every worker is insured under a group insurance plan, to which employee and employer contribute. A hospital bed in the Chipman Memorial Hospital is provided in case an employee is sick.

#### What Of the Future?

And what of the future?

Here are some of the possibilities:

A model farm, whose large certified herd of cows, will provide the milk, cream and butter for GB goods.

A new brick chocolate factory.

An extension and development of the business after the war to meet the increased demands of a rapidly growing population.

#### L'envoi

We have learned a little of the history of Ganong Bros. Limited, of the excellent progress which has been made and the outstanding place

which the industry holds in the life of New Brunswick. Several books could easily be written upon the subject but time and space forbid. The illustrations tell an interesting story. If the reader enjoys perusing this article half as much as I have enjoyed producing it then I will be well paid for my investigation of Ganong Bros. Limited.

May the splendid industry continue to flourish in the years that lie ahead!

The following is the concluding paragraph of an article "The Story of Candy" by Walter C. Hughes:

"Candy is a good food, pure and wholesome. It is the universal food; it speaks all languages; it dries the tears in the eyes of little children; it wreathes the faces of old age in smiles; it is the unspoken message from the lover to his sweetheart; it brings joy to the home; it is the advance agent of happiness in every clime."

NOTE. In preparing the foregoing article I have consulted many books, pamphlets and bulletins, to the authors of which my sincere thanks are extended.

Among the publications consulted were the following:

"The Romance of Candy" by Alma H. Austin, "The Story of Candy" by Walter C. Hughes, "The New Knowledge of Candy" by Dr. Herman N. Bundesen, many Bulletins issued by the National Confectioners' Association of the United States, "Notes and Queries" volumes 3 and 4 published in London, England, "The Physiology of Taste" by Jean Anthelme Brillat-Savarin, "The International Confectioner" of New York.



Rolling Surf at a beach in the National Park, Prince Edward Island

## The PRINCE EDWARD ISLAND National Park is calling . . .

Lucky you! Because you live so close to this spot on the beautiful North Shore of Prince Edward Island in the famous "Anne of Green Gables" country, you can still enjoy the most glorious of vacations this summer.

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Re-read your "Anne of Green Gables" and plan now for the vacation of a lifetime in nearby Prince Edward Island. Comfortable accommodations. Native foods. Reasonable costs. For full travel particulars and beautiful free illustrated booklet write:

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CHARLOTTETOWN, PRINCE EDWARD ISLAND



# Three Generations of Ganong Brothers

At the top of the picture on page 4, the two founders of Ganong Bros. Limited are shown, viz., James H. and Hon. Gilbert W. Ganong.

Then come four brothers of the next generation, Dr. W. F. Ganong, J. Edwin Ganong, Walter Ganong and Arthur D. Ganong (son of James H. Ganong) now president and managing director of Ganong Bros. Limited.

At the bottom of the picture are Messrs. Rendol Whidden Ganong, and Philip Davan Ganong (sons of Arthur D. Ganong) who represent the third generation.

## JAMES H. GANONG

James H. Ganong, one of the founders of Ganong Bros. Limited, was born at Hatfield's Point, Kings County, New Brunswick. He was greatly impressed with the probable benefits which would accrue to Canadian industry as a result of the National Policy. Having been attracted to St. Stephen he bought out a small bakery business in 1872 and began making candy. He had previously been a traveller along the Saint John River for an American firm. Mr. Ganong was the father of Mr. Arthur D. Ganong, who is now president and general manager of Ganong Bros., Limited.

## HON. GILBERT WHITE GANONG

Hon. Gilbert White Ganong (1851-1917) one of the founders of Ganong Bros., Limited, was born at Springfield, Kings County, on May 22, 1851, being the youngest of a family of six. He attended the public schools in Springfield and later the Provincial Normal School at Fredericton. For a time he taught school in Fairville and intended to study medicine, but instead went into partnership with his brother, James H. He was elected three times (1896, 1900 and 1904) to the Canadian House of Commons as representative from Charlotte County. In 1876 he married Maria Famichia Robinson. He became Lieutenant-Governor of New Brunswick in 1917, the year of his death. He was an outstanding citizen.

## ARTHUR D. GANONG

Arthur D. Ganong attended the University of New Brunswick, but before completing his course he was summoned to St. Stephen to become general manager at 21 of Ganong Bros., Limited. He was elected to the House of Commons in July 1930. He is a director of the New Brunswick Telephone Company and has served on three government commissions, viz., New Brunswick Electric Power Commission, Ontario Trade Commission for the Maritime Provinces and the Economic Council of the Province of New Brunswick.

In 1904 he married Berla F., daughter of Colonel Charles R. Whidden, of Calais, Maine, and has two daughters, Carmen Corliss, and Joan, now in the R.C.A.F., and two sons, Rendol Whidden, now with the R.C.A.F., and Philip D., of St. Stephen.

## DR. WILLIAM FRANCIS GANONG

Dr. William Francis Ganong, distinguished scholar and educationist, specialized in the history and natural history of New Brunswick. He contributed many papers to the bulletins of the National History Society, including one on Indian Nomenclature. His complete works number many volumes on both scientific and historical subjects. He held degrees from the University of New Brunswick, from Harvard and from the University of Munich.

## WALTER K. GANONG

Walter K. Ganong attended the University of New Brunswick. He graduated from the Worcester Technical College and was for several years professor of Electric Engineering in the University of Maine. Later he became manager of The Corona Company, Saint John, which was a subsidiary of Ganong Bros. Ltd.

## J. EDWIN GANONG

J. Edwin Ganong attended the University of New Brunswick. He was manager of the St. Croix Soap Company and for fifteen years president and manager of Lever Brothers, Limited, of Toronto. He was for many years chairman of the Toronto Harbor Board, an honorary position but an active one. He was a director of the Confederation Life Insurance Company.

## RENDOL WHIDDEN GANONG

Rendol Whidden Ganong, born on October 2, 1906, was educated in the schools of St. Stephen and at the Royal Military College, Kingston. Worked his way through the plant of Ganong Bros. Limited in St. Stephen and through several candy plants in the United States. Following in the footsteps of his father he is identified with many worth while community activities. A few months ago he gave up his position as assistant to the president in order to enlist with the R.C.A.F.

On October 11, 1941, he married Miss Eleanor Deacon of St. Stephen. Mrs. Ganong is now engaged in war work in Saint John.

## PHILIP DAVAN GANONG

Philip Davan Ganong, who was born on December 13, 1908, attended the Rothesay Collegiate School at Rothesay, New Brunswick for three years, later the Farmington Junior College, at Farmington, Maine, and subsequently Acadia University in Wolfville. He is the youngest son of Mr. and Mrs. Arthur D. Ganong. In 1931 he began working in the plant of Ganong Bros. Limited, and in 1939 became manager of the Central Division of his Company in Montreal. In June, 1940, Mr. Ganong married Margaret Alison, daughter of Mr. and Mrs. Samuel Alison, of Toronto.

When his elder brother, Whidden enlisted in the R. C. A. F. Philip D. returned to St. Stephen, as assistant to the President.



# PRINCE EDWARD ISLAND LEGISLATORS



**EDWARD P. FOLEY**

From 5th Prince, was born March 10, 1891, at Kildare, Prince Edward Island, being the son of Patrick M. Foley and Margaret M. Foley his wife, both Irish. He was educated at the public school, Alberton High School and Prince of Wales College, Charlottetown. On November 11, 1925 he married Helen M., daughter of J. M. Noonan of Summerside, Prince Edward Island. He is a successful druggist, a member of the Board of Trade, Golf Club, and Curling Club of Summerside, and a member of the Knights of Columbus.

He was elected to the Prince Edward Island Legislature at the general election, 1935, with a majority of 475; re-elected at the general election 1939 with a majority of 280. Inasmuch as 5th Prince had been considered safe by the Conservatives, the success of Mr. Foley is a tribute to his popularity and ability.

In politics he is a Liberal and in religion a Catholic. His address is Summerside.

Mr. Foley is a man of good common sense and has a faculty of sizing up situations in a fair and impartial manner. He has a strong hold on his constituency and will likely be elected again when the general elections are held.



**JOHN ROBERT McLEAN**

From 1st Kings, was born on January 1st, 1906, at Souris, Prince Edward Island. (He was evidently a New Year's present.) He was the son of Hon. Henry Daniel McLean (Scotch-Canadian), a member of the Stewart and McMillan Governments, and Annie Mitchell (Irish-Canadian). He received his early education in the public schools at Souris and later attended Pictou Academy for three years. He thus lays claims to the honor of being one of the "Old Boys" of that famous educational institution. On October 12, 1936 he married Marjorie Robina, daughter of Donald MacBeath, of Campbellton, New Brunswick.

After being employed by the Bank of Commerce for four years, he engaged in the mercantile business. He is a director and junior member of Matthew & McLean, Limited and a director of the Souris Skating Rink Co., Limited. He is the third McLean to represent 1st Kings.

In the General Election of 1939 he was defeated by 90 votes. A recount and legal proceedings followed. In a by-election held on February 8, 1940, he was successful. He is much interested in politics and is proud of his name and its traditions.

In politics he is a Progressive Conservative and in religion a member of the United Church of Canada. He is a Free Mason. His address is Souris Prince Edward Island.



**THOMAS M. LINKLETTER**

From 3rd Prince, was born April 14, 1868 at St. Eleanor's Prince Edward Island, being the son of Thomas Linkletter and Mary Ann Ramsay, both Scotch. United Empire Loyalist stock. He was educated at St. Eleanor's School and at the Agricultural College, Truro, Nova Scotia. On April 10, 1895 he married Clara M., daughter of Mr. and Mrs. William Craswell, of St. Eleanor's. They have three daughters and four sons. The daughters are Amy W., wife of J. C. Townsend; Irene, wife of Ralph Siliphant; and Zulpha. The sons are Winston Maxfield, engineer; Bradford, farmer; Clarence, barrister; Flight Lieutenant; T. Leland, barrister.

For many years he has farmed successfully and also packed lobsters. At one time he was one of the largest dealers in oysters in Prince Edward Island. On October 2, 1915 he shipped two hundred barrels of oysters to Montreal from Miscouche Station. He has now retired from active work.

He was a candidate for the Legislature in 1919 and 1923, but was defeated each time. He was elected in 1935 and again in 1939.

In politics he is a Liberal, in religion a member of the United Church. His address is Summerside.



# PRINCE EDWARD ISLAND LEGISLATORS



**HON. WILLIAM HUGHES**

From 5th Kings, was born on July 3rd, 1888 at Souris, Prince Edward Island, being the son of late Hon. J. J. Hughes, a member of the Canadian Senate, and Annie R. MacWade, both Irish Scotch. He was educated in the common schools and at St. Dunstan's University, Charlottetown.

On September 27, 1927, he married Ellen, daughter of James Keays, of Souris. He has five daughters and four sons. The daughters are Mary Doris, Eileen, Geraldine, Doreen and Catherine. The sons are James J., W. Wade, Thomas and John.

He is president of The J. J. Hughes Co., Limited, which carries on a large mercantile business in Souris. He takes an active interest in community affairs.

He was first elected to the Legislature in 1935 and was re-elected in 1939. He is now Minister of Welfare in the Jones government.

In politics he is a Liberal; in religion, a Catholic. His address is Souris, Prince Edward Island.



**GEORGE EDWARD SAVILLE**

From 5th Kings, was born November 18, 1880, at St. George's, Prince Edward Island, being the son of Edward S. Saville and Elizabeth J. Howlett, both English. He was educated in the public schools in St. George's and Annandale, Prince Edward Island. On December 31, 1914 he married Maggie C., daughter of Joseph Chaffey, of Little Pond, Prince Edward Island. He has one son, Robert S., who married H. Dockindorff.

He is a successful farmer, fisherman, newspaper correspondent, and lecturer on politics and other subjects since he was fourteen years of age. He is the Annandale shipper for the Potato Growers Association.

A man of versatile attainments, whose influence extends far behind the borders of his community.

In 1927 and 1931 he ran for the Legislature but was defeated. He was elected in 1935 and 1939.

In politics he is a Liberal and in religion a Baptist. His address: Annandale, Lot 56, Prince Edward Island.



**BREWER WAUGH ROBINSON**

From 5th Prince, was born in Summerside on January 9, 1891, being the son of George W. Robinson and Lucy Waugh, both Canadians. He was educated at the Summerside High School and Commercial College.

On September 24, 1919, he married Ethel R., a daughter of W. A. Mills of Halifax.

At the outbreak of the Great War Mr. Robinson enlisted with the 2nd Canadian Heavy Battery, in which he served for nearly five years. Upon his return home he engaged in fox ranching and milling with his father. He has always taken a keen interest in public affairs. Mayor of Summerside, 1936-1937. President of Summerside Board of Trade, 1934-1936. Past President Canadian Legion. Keenly interested in sport. Enlisted at the outbreak of the present war and is now supervisor of the Canadian Legion War Services, and is attached to the 10th Canadian General Hospital, Overseas. In 1939 he was elected to The Island Legislature. In politics, he is a Conservative; in religion, United Church.

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# KENNINGTON COVE, CAPE BRETON

BY PHOSA KINLEY

Seven miles from Louisburg in Cape Breton is Kennington Cove, a community of fishermen-farmers whose immediate ancestors came there from Uist in the Northern Hebrides. Thirty years ago, when I taught school in this place for a four-months' term, its fifteen or twenty unpainted wooden houses were scattered at straggling distances along the road that led from Louisburg, or were huddled about the lobster factory that held undisputed status as the business centre of the district. A decent church, Presbyterian, had recently been built, a small, towerless structure, painted white. The pews had not been installed when I attended its services, but wooden planks mounted on blocks of uniform size and arranged

1758. I encountered abundant evidence of this. Cannon balls brought in from the woods and fields were in almost every house in the district, and several of these were arranged in orderly rows on my desk in the schoolhouse. During the winter of my stay a young man of the place while looking for stray cattle in the woods found a rusty sword, buried to its hilt in moss and earth. Near the shore I discovered the almost obliterated outlines of unconsecrated graves, and was informed that French soldiers had been buried there at the time of the siege, probably the latter one. A large rock where the tide came in was pointed out to me as Wolfe's landing place; the young general had leaped upon it as he approached the shore in a small



—Courtesy of Nova Scotia Bureau of Information

Chapel, Barracks and Casements, King's Bastion, Louisbourg, Nova Scotia

in regular rows made seats for the congregation. No cushions, not even boards, supported the backs of the worshippers, but the pious Scotch settlers who gathered there from Sabbath to Sabbath did not complain. The schoolhouse was a dreary little unpainted shed with a large box stove in the midst and a small desk for the teacher on the usual raised platform at the end of the room facing the door. A blackboard, a map or two, a few desks and benches for the pupils completed the equipment. There was no corner store in the Cove, but during spring and summer supplies could be purchased at the factory.

When Kennington Cove was still unnamed, a shelter for fishing boats near the famous fortress and skirted by marshy or wooded land, it attained an importance that history must always recognise, for it was fighting ground during the two sieges of Louisburg, one in 1745 and the other in

boat belonging to his ship. It seemed to me that this humble little settlement witnessed more truly than Louisburg itself, more poignantly than the broken fortifications nearer the town, how desperate was the final struggle between the British and the French for the bleak little island on the north-east of the Nova Scotian peninsula.

The Scotch settlers at the Cove were but mildly interested in the relics of war found in their cellars and fields and woods, and tourists looking for souvenirs had not yet arrived. There is now a museum near the fortifications, and I judge that whatever there was at the Cove that could be valuable to collectors has been carried there and properly catalogued. That is well, but I for one am glad that I came upon these grim reminders of battle before archivists and commissions on historical sites came in and claimed their own.

We return to our Scotch community. Gaelic was



the language in which they spoke with one another. The very aged among them knew no English; the next generation had mastered the usual forms of greeting and could make themselves intelligible on matters of the farm, the factory, and the household; the young people were bi-lingual. A few who went into service in Louisburg or Sydney, or found work in the peninsular part of Nova Scotia or in New England, were suspected of denying their ability to speak in Gaelic, though they quickly recovered the use of their mother tongue on the occasions when they returned to the family hearth. Three or four of the community leaders were subscribers for a Gaelic newspaper then published in Sydney. I asked my landlady, a woman of quick intelligence, if she would help me in my efforts to learn the Gaelic speech. She reckoned she could not. "You sound so foolish in Gaelic," was her unanswerable excuse. So I armed myself with two copies of the New Testament, one in English and the other in Gaelic, would select a chapter and carefully compare the words, puzzled over the Gaelic newspaper, listened to conversations in the house, and to the long sermons in Gaelic delivered on Sunday. Often I asked the children to tell me the English equivalent of words I heard them say, and gradually I mustered a fair vocabulary, though it has escaped me in the lapse of years.

In school all instruction was of necessity given in English. The children of Kennington Cove understood the language very well, but, alas, a boy and girl from a backwoods settlement arrived to stay the winter with their grandmother and attend school. They had never spoken English and had heard it but seldom; the teacher could not speak or understand Gaelic. However, we went gaily to work upon the primer in the old Royal Readers series, occasionally calling upon an older pupil to act as interpreter. With the aid of pictures the words "cat", "mouse", "dog", were mastered; they could be read, spelled, and spoken correctly, and their connotation was recognised. Then came the two pages about Tom, his dog, and the stick. The Scotch laddie and I came to conclusions about the words "bring" and "throw". I had illustrated the latter by throwing a small piece of chalk at him; then I put a stick in his hand, made sure he recognized its name, and moving to a distance said: "Bring me the stick." He looked puzzled and worried. "Bring," I repeated, "bring the stick." Deprecatingly he raised his arm and hurled the piece of wood in my direction. Luckily I dodged it, and at my request a pupil explained his mistake to the boy in the tongue he knew. A few days later, however, the little sinner was heard saying naughty words in English. His sister, a stolid girl of twelve, made slow progress, but the boy had some marks of a prodigy. Before the close of the short winter term he understood simple English words and sentences. In Sunday School I attempted to teach a class of girls in their teens. They listened to Bible stories and recited them, but their faces became blank if I introduced an abstract idea. This meant that I had passed the limits of their English vocabulary, for they had, as I discovered, intense religious feeling.

The work in field and home was done almost en-

tirely by the women. Early in the morning the men went fishing or visited their lobster pots; this duty done they usually slept for the remainder of the day, or walked about, hands in pockets, while their wives milked the cows, chopped the wood, or broke it, as they said, planted potatoes and other vegetables, sheared the sheep, and in the house wove cloth for blankets and clothing and prepared the meals. Needless to say, no man ever helped in washing up.

Among the people of Kennington Cove were several unusual types that after the lapse of thirty years stand out in memory. The mistress of my boarding-house was one. Hardworking, mournful, thin, seldom or never seen to eat, drinking innumerable cups of strong tea, scolding continuously while she attended to her tasks, a trifle wild at times, she would suddenly startle me with a shrewd expression of native wit accompanied by a smile that for the moment made her worn, sallow face a study for a philosopher or an artist. She was deeply religious, and regarded the aged pastor of her church with more than filial veneration. I am sorry to add that she occasionally told a plain, unvarnished, unnecessary lie. Her husband, wholly illiterate, shuffling, and usually silent, made little impression on me or on his household.

Mine host's brother, however, was a notable leader in the community. He was precentor in the church, an office which he filled with dignity and competence. Standing up before the seated congregation, few of whom could have used books had they possessed them, he would read a verse of the hymn chosen, then chant one line; the people sang it again, the aged women swaying back and forth in their Sabbath clothes and kerchiefed heads, the men and the younger folk joining in lustily; and thus they went through the hymn. The precentor came next to the minister in the people's regard. It was he who engaged the school-teacher, took charge of the church's activities and funds, looked informally to the public morals.

A few elderly men I remember, one an octogenarian who boasted that he had never known a day's sickness, and another, a man in his seventies, who passed his easy days gloating over his relationship to Thomas Babington Macaulay. Trevelyan's biography of the historian was beside him continually, and he was always happy to entertain his visitors with talk of his dominating interest while they sipped his wife's wonderful tea. The young folk of the neighborhood, not often humorous in respect to their elders, had dubbed him Lord Macaulay.

The social ways of the Cove were friendly. Every evening as if by appointment the men and boys gathered in one of the kitchens of the neighborhood, and smoked, talked, laughed and sang the hours away. I did not meet a man, woman, or child who could not sing. A bottle of strong cordial was often passed around, but nobody partook of it past the bounds of decorum. The evening might close with family prayers, at which all reverently kneeled down, while the father of the family prayed. To the unregenerate who cared about such things, there was a spice of danger lest one

(Continued on page 31)



# How New Brunswick Grew

By Lillian M. B. Maxwell

## NOTES TO CHAPTER XI

(1) Copies of letters from New Brunswick to the S.P.C.K. in London. York-Sunbury Museum, Fredericton.

(2) Baird's 'Seventy Years of New Brunswick 1845-1915'.

(3) In Mr. Brown's collection was a 60 page pamphlet bearing on the title page, 'Documents before the Council of King's College, in the case of the Expulsion of George Gregory, from the Collegiate Grammar School. Published at the instance of Mr. Gregory, the father of the boy. March 1850. Printed by Jas. P. A. Phillips'.

The trouble began when John Gregory wrote to Dr. Roberts criticizing his methods of teaching and discipline. An extensive correspondence at first private, was continued with publicity in the Fredericton Headquarters. Dr. Roberts expelled the ten year old son, George, later Judge of the New Brunswick Supreme Court, and asked Mr. Gregory to withdraw his two other sons from the school. The father did this in 1850. The College Council but was unable to get any explanation of the expulsion.

(4) The "Infants School" was introduced from England. A very good system. The building of the Fredericton Infants School in the little house on King St. just west of the Salvation Army Barracks. This system was eulogized by Mr. d'Avray in a lecture in the Temperance Hall.

(5) Among Mr. Brown's pamphlets was a little booklet called, 'A Catalogue of the Students of The Wesleyan Academy, Mount Allison, Sackville, New Brunswick, for the three years ending December 1851 with a General Circular.' Printed at the Wesleyan Office, Halifax, Nova Scotia.

This calendar of the Academy, which had been open seven years before, with seven students, showed that the school had increased to 172 boys, who hailed from the three Maritime Provinces and from Newfoundland. Charles Snowball was one of the Newfoundlander. In the 1st year of the three year course the studies comprised, Elements of arithmetic, astronomy, physiology, analytical Geometry, Latin or French, Greek tragedy, logic, Butler's Analogy, geology, and botany. The expenses for the academical year of 13 weeks were for board, washing, fuel, light, and tuition £25 for the primary department, and not more than £30 for the higher departments. Tuition for day students for the year was £4. There was a laboratory and a library of 3000 books. The faculty consisted of, 'Principal and Professor of Moral Science, Rev. Humphreys Pickard, A.M., Chaplain, Rev. Albert Desbrières, Professor of languages, Joseph R. Hen, A.M., Professor of Mathematics and natural science, Thom. Pickard Jr., A.M., assistant teachers, Mr. Newton Harper and Mr. Alex. McI., Desbrières. The Academy received annually £150 from the Nova Scotia Government and £300 from the New Brunswick Government. (6) Memoirs of Mrs. Hannah Maynard Pickard. It was asserted that the building cost between £5,000 and £6,000, of which Mr. Charles F. Allison gave £4,000.

(6) In Mr. Brown's collection was the 'Calendar of the University of New Brunswick 1861'. The members of the University Senate were: President, Wm. Brydson Jack, D.C.L., Hon. L. A. Wilnot, Hon. John Simco Saunders, Hon. Wm. H. Kinnear, Hon. John Robertson, Hon. David Wark, Hon. Traverser M.D., Stephen H. Hitchens Esq., and Jas. R. Hartley, Registrar Edward C. Wilnot, M.A. The faculty were Wm. Brydson Jack, President and Professor of Mathematics, natural history and astronomy, George Montgomery Campbell, Professor of classics and history, Loring W. Bailey, Professor of chemistry and natural science, J. Marshall d'Avray Esq., Professor of modern science and literature, Librarian, Thom. Milledge B.A.

The course covered three years. The library of 3000 volumes and the laboratory for physical science cost £20,000. There was a museum to which large contributions had been made by Dr. Robb, deceased, and the observatory was 'better provided with optical instruments than any institution in the British Provinces.' All students were compelled to attend morning and evening prayers and could not go to a place of amusement without the permission of the President. The yearly expenses for board, tuition, books, plate, fuel, light, washing, subscription to the library and gymnasium totalled £148. An Alumni Society had been formed the year before, 1862.

Also in the Calendar, were particulars of the Collegiate School, Geo. Roberts M. A., was Principal and mathematical teacher, Rev. Chas. Coater M.A., classics, J. Marshall d'Avray modern languages and Jas. Frost Gordor assistant. Mr. Coater accommodated out-of-town boys in his own home. He lived on Charlotte Street opposite the present Charlotte Street School and the western extension of this house was built to accommodate the boys.

(7) Joseph Marshall, Baron d'Avray, was brought from Mauritius by the British Government for the purpose of establishing a Normal Training School.

(8) Mr. d'Avray's daughter, the late Mrs. Loring Bailey, told the writer that the first Training School was a wooden building on the north east corner of King and Regent streets, Fredericton. The building faced King street with some ground in front. Mr. d'Avray lived just east of the school in a stone house with a veranda drive way in front. It had formerly been the school. Both buildings were burned in the Fredericton fire of 1852.

(9) The 'Temperance Hall' stood on the site of the present City Hall.

(10) The Calendar of the Wesleyan Academy, Mount Allison, St. Stephen, was printed in 1858. The trustees of this academy, founded in 1817, were Hon. Wm. Insell, Rev. M. Porter, Wm. F. McAlister, Hon. J. Loring, John McAlwan, M.D., Samuel Darling, Stephen H. Hitchens and Geo. A. Desbrières. Wm. Insell, Hon. L. A. Wilnot, the principal, and four assistants, 52 teaching positions, and 27 morning ladies attended. The course of study extended in the 1st year of college, Moral teaching and practicals were confined to the summer. The Training and Training made the school a great gift of £100 for the laboratory apparatus. The 1858 graduates had obtained positions as teachers.

(11) The three Glazier brothers built a school house at the junction of the three farms and brought a teacher from England. The building was a dwelling house. In on the Glazier place, facing the entrance to Glazier's wharf.

(12) Dr. Roberts' catalogue of the books was prepared in 1851. It listed the school library. Each school district was allowed a library, a third of the expense to be met from the Provincial Treasury. The subjects of the books comprised, History, Geography, Natural History, Botany, poetry, practical arithmetic, natural history, natural philosophy, teachers' books, and miscellany. A copy of this catalogue was in Mr. Brown's collection.

## NOTES TO CHAPTER XII

(1) In the 'Calendar of the University of 1870', p. 16, The water of the River St. John, which is stated to have a strong tendency to deposit heavy impure substances, it should at first, therefore, be struck off. Emigrants should also avoid exposure to the great heat of the sun by day and the dews and noxious vapors by night.

(2) The Robert book of the 'Emigrant Society' is in the museum of the York-Sunbury Historical Society, Fredericton.

(3) Hon. James Brown was invited to dine with Queen Victoria. He objected her by refusing the wine being a total abstemious and the Queen presented him on leaving with a copy of Emily, poem, autographed by herself.

## NOTES TO CHAPTER XIII

(1) Robert Foulie's deputy land surveyor, started a Book-look College and a Night School in Saint John. He invented the first steam buoy in the world and installed the first steam fog-horn at Saint John. A plan of the New Brunswick Town Land Office, drawn by Robert Foulie shows the estimated horse power of all rapids and falls in the Saint John River, from Grand Falls to the mouth.

## NOTES TO CHAPTER XIV

(1) There is an old tale dating from the time New Brunswick was threatened by war by the American Haker and the Acoustook lumbermen. It seems that a courier from Quebec on reaching Grand Falls was hindered by the aid of the commander of the garrison stationed there, a dispatch addressed to the officer in command at Saint John. The courier felt the responsibility of carrying military orders and when he stopped to change horse at the first post house ten miles further it was, 'Baker and the Yankees are crossing into New Brunswick,' and the war grew and casualties increased, until when Saint John was reached the province was about overrun. The message to the colonel in Saint John was 'Out of tobacco, send by return dispatch.'

(2) Journal of the New Brunswick Assembly for 1862.

(3) The late Mrs. Charles Thomas, daughter to James Hale assistant to Mr. Connell, told the writer, that the Government ordered the 'Connell' stamps destroyed, but a few sheets were preserved and taken home by the post office employees.

(4) Hon. James Stedman, while in Fredericton lived in the house on University Ave., now occupied by City Engineer J. MacKay. He married the eldest daughter of Hon. J. A. Beckwith.



# Wartime Relations with The Trust Company

## THE WAR CALLS FOR PROMPT ACTION ON YOUR WILL

Whether you expect to leave \$1,000 or \$100,000 to your family, you need an up-to-date will—one which fits your situation in a world at war. This means either: (1) a new will, or (2) an old will carefully checked with experienced advisers, clause by clause.

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Every trust institution is serving men in the armed forces by looking after their business affairs and investments in their absence, but how many other business men in service, or on wartime government jobs, do not know what trust men can do for them?

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## The Central Trust Company of Canada

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## EDITORIAL PARAGRAPHS OF DIFFERENT KINDS AND VALUES

(Continued from page 4)

in Captain Jay we have a thoroughly competent and efficient master of the ship, who fully realizes his responsibility and is doing his utmost to prove worthy of his trust. Approachable and courteous, Capt. Jay makes friends with everyone with whom he comes in contact.

V V V

Under the forced labor policy of the Vichy Government in France, Frenchmen every day are being sent to work in the factories of Germany.

In spite of their courageous efforts to resist this plan, men, and even French women are now being rounded up in public places; in restaurants, theatres, and cafes, and with barely enough time to say good-bye to their families, are being shipped in box-cars like cattle to work under appalling conditions for the Nazis.

Naturally, once in Germany, any news which they send to their families and friends is carefully censored. They are unable to give them any true picture of the conditions under which they are living or how they are faring.

"Combat" one of the many French underground papers which have reached the Fighting French Information Service in Ottawa, recently published the story of one ingenious Frenchman who was able to solve this problem.

Drafted for forced labor in Germany, on the day of his departure he warned his wife: "If I write to you in blue ink, I am telling the truth. If I write to you in red ink, you must understand the opposite of what is written."

A month later, his wife received from Germany the following card, written in black ink: "My darling; we are very happy, well lodged, good beds, excellent food, very friendly treatment from the factory foremen, never a reproach, never an alarm, never a bombardment. Moreover the Germans have very good morale, and are certain of victory. In the stores we find everything

we need, absolutely everything except red ink."  
—Fighting French Information Service.

V V V

Congratulations are extended to Hon. Colonel Ross Flemington, Assistant Principal Protestant Chaplain to the Canadian Military Headquarters in England, upon being honored by Queen's University, Kingston, Ontario; he is now Doctor of Divinity Flemington. But in spite of the high honors that have come to him in recent years it may be taken for granted that Dr. Flemington will not get puffed up, but will be the same Ross, now held in the highest esteem by countless friends and associates, who are scattered over the face of the earth. While no doubt appreciating the high honor, which Queen's University has conferred upon him, he, no doubt, would appreciate still more the opportunity of visiting Mrs. Flemington and his son and daughter. Others have been given leave but Dr. Flemington has stayed on, perhaps from choice, perhaps as the result of the perversity of fate. No man has a higher sense of duty than Ross Flemington and likely his desire to "stay with his boys" has outweighed all other considerations. Dr. Flemington never attended Queen's University.

No Allisonian, past or present, deserves more from Mount Allison than does Hon. Colonel (Rev.) W. T. Ross Flemington, M.A., B.Paed., D.D., who for nearly four years has suffered the agonies of war over there.

Let's hope that Ross will soon be back with us again. Mount Allison needs him, New Brunswick needs him, Canada needs him!

V V V

I also wish to felicitate Dr. George J. Trueman, President of Mount Allison, upon receiving last Wednesday the degree of D.C.L. from the University of New Brunswick. In presenting this degree to Dr. Trueman, Dr. N. A. M. MacKenzie, President of the University of New Brunswick, has not only honored Dr. Trueman but Mount Allison as well. It is gratifying that the relations between Mount Allison and the University of New



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Brunswick are most friendly and cordial.

Dr. Trueman well deserves the honors which have come to him. When he retires as president of Mount Allison, general regret will be expressed by friends of Mount Allison everywhere.

v v v

At the Mount Allison Convocation, May 15th, Harry W. McKiel, B.A., B.Sc., M.E.I.C., Dean of the Faculty of Sciences, and S. M. Brookfield Professor of Engineering and Geology, was given the honorary degree of LL.D. For thirty years Dr. McKiel has been a member of the University Faculty, during which time he has proved to be an outstanding teacher and an able administrator.

v v v

The Advocate extends hearty congratulations to Hon. Thane A. Campbell upon his appointment as Chief Justice of the Supreme Court of Prince Edward Island. As premier of The Island Province, Dr. Campbell did splendid work and the Legislature will sadly miss his guiding hand.

Our congratulations are also extended to Hon. Ivan Cleveland Rand, K.C., of Moncton, upon his appointment as a Justice of the Supreme Court of Canada.

Undoubtedly Messrs. Campbell and Rand will worthily fill the high positions, to which they have been elevated.

v v v

From our present-day effort at wartime food production by small landholders, we may profitably emerge, when peace comes, with an appreciation of the immortal lines of Harvey C. Couch, a sweet singer of Pine Bluff, Ark. Long before the ration books, Mr. Couch wrote:

A garden and a sow,

A smoke house and a cow,

Twenty-four hens and a rooster.

And you'll have more than you useter.

—New York Herald Tribune.

v v v

The Good Neighbor policy between the people of Prince Edward Island and the mainland should be fostered, encouraged and strengthened. When we read of the people of The Island being up in arms because of the inadequacy and uncertainty of the car ferry, which plies between Cape Tormentine and Borden, we are apt to remain complacent and indifferent. But it may be pointed out that the car ferry which connects Prince Edward Island with New Brunswick also connects New Brunswick with Prince Edward Island—it is a queer car ferry that fails to run two ways. This means, of course, that the people of Sackville, of Westmorland County, New Brunswick, of Nova Scotia, should be as much interested in the transportation facilities to Prince Edward Island as are The Islanders themselves. Prince Edward Island sells its products to the mainland, while the mainland sells some of its products to Prince Edward Island. This means that Sackville and New Brunswick people should work with the people of Prince Edward Island to the mutual advantage of all concerned.

But there are more than business reasons why we should stand firmly behind Prince Edward Island. The people of Canada's Garden Province are friendly, likeable, and well worth

knowing. We will gain by association with The Islanders and let us hope that they will gain by association with us—that is if we behave ourselves reasonably well.

The Good Neighbor Policy is an ideal which we should seek to emulate. Those who are always scrapping with their neighbors never get anywhere except into the Law Courts.

The action of the Sackville Board of Trade in promoting the idea of friendly co-operation with Prince Edward Island is to be warmly commended.

v v v

"There was once a prince who had a crooked back. He could never stand straight up like even the lowest of his subjects. Because he was a very proud prince his crooked back caused him a great deal of mental suffering.

One day he called before him the most skilful sculptor in his kingdom and said to him: "Make me a noble statue of myself, true to my likeness in every detail with this exception—make this statue with a straight back. I wish to see myself as I might have been."

For long months the sculptor worked hewing the marble carefully into the likeness of the prince and at last the work was done, and the sculptor went before the prince and said: "The statue is finished; where shall I set it up?"

One of the courtiers called out: "Set it before the castle gate where all can see it," but the prince smiled sadly, and shook his head. "Rather," said he, "place it in a secret nook in the palace garden where only I shall see it."

The statue was placed as the prince ordered, and promptly forgotten by the world, but every morning, and every noon, and every evening, the prince stole quietly away to where it stood and looked upon it, noting the straight back and the uplifted head, and the noble brow. And each time he gazed, something seemed to go out of the statue and into him, tingling in his blood and throbbing in his heart.

The days passed into months and the months into years; then strange rumours began to spread throughout the land.

Said one: "The prince's back is no longer crooked or my eyes deceive me." Said another: "The prince is more noble-looking or my eyes deceive me." Said another: "Our prince has the high look of a mighty man," and these rumours came to the prince, and he listened with a queer smile.

Then he went out into the garden to where the statue stood, and, behold, it was just as the people said, his back had become as straight as the statue's, his head had the same noble bearing; he was, in fact, the noble man his statue proclaimed him to be."

You too can be the man you want to be!

—Ediphone Voice Writing.

#### And They Smiled

The young curate arose and solemnly announced to his new congregation:

"The choir will now sing, The Hallelujah Chorus, after which there will be a collection for repairs to the roof."



## KENNINGTON COVE, CAPE BRETON

(Continued from page 26)

find a puddle of tobacco juice in front of his chair.

The event of the winter was a wedding party. Though the bridegroom was openly unwilling, and the bride mature, both rose gallantly to the occasion, helped, doubtless, by a judicious potion from the black bottle. The room in which we gathered might have been an exact duplicate of the one in "The Cottar's Saturday Night". In the adjoining room seats made from broad planks on supports were arranged in rows, as in the church; the guests crowded into these and the bridegroom led them in Gaelic song. He must have sung forty verses, the company joining him only in the chorus; occasionally a laugh showed the alien guests that the singer had made a sly thrust at one of the company.

Spring came, the lobster factory opened, and the prestige of the school and the school-teacher had a definite fall. As usual, the merely academic gave way before big business. The boss of the lobster factory and his assistant arrived, and came to my boarding house, demanding the rooms they had occupied the year before. Would I give them up and go upstairs under the roof? My meals had been formerly served to me in the sitting room adjoining my bedroom, but this privilege was now transferred to the two men, while I was served afterwards, either with the family or in some corner at haphazard.

"You know, women always have to make way

for men," my landlady assured me when I demurred. I was not so certain that this need be absolute law, but I smiled painfully, made my way to the secretary of the board of school trustees, begged that factotum to release me from my contract for the remaining month of the term, forfeited, of course, my salary for that period, and gained my point by reminding him that the greater number of my pupils were now working in the factory.

The time had come when I might go. With genuine feeling I bade good-bye to the strange, excellent, primitive people with whom I had lived during the winter and early spring, to my always friendly pupils, to the kerchiefed women, to my cronies among the elderly men, especially to "Lord Macaulay", to the wise, mournful, hard-working woman who had provided me with bed and meals. I took a last look at the wretched little school-house and the church. Finally, I went down to the shore and stood for a few minutes with bowed head at the French soldiers' graves.

### Do It Now

Promptness means to be up and doing — to make a promise and beat it, even if by only a little bit. If you have an appointment, get there just a little before the hour set. It may seem like a small matter to you, but if everyone took as much time to do things, to get somewhere, as a lot of us do—how the work of the world would drag.



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# Laugh! and the World Laughs With You



The precocious youngster watched intently the visitor sipping his tea for a few minutes, and then loudly protested:

"Mr. Smith drinks just like anybody else," he said, "not like a fish at all."

v v v

A woman went to the barracks to see her son, who had joined up some time, and as his name was Brown it was difficult to locate him. The sergeant on guard said to her:

"There's a man named Brown in the Officers' mess. I wonder if that's him?"

"Yes, that's 'im all right," she replied, "'e was always in some mess or another when he was at 'ome, so it's 'im right enough."

v v v

Stranger (savagely): "You're sitting on my hat, man!"

Old Gentleman: "So I feel, sir! And I hope in future you will wear soft hats, and not these hard-brimmed abominations."

v v v

Mamma: "Do you know what happens to little girls who tell lies?"

Susie: "Yes! They grow up and tell their little girls they'll get curly hair if they eat spinach."

v v v

Be strong.

We are not here to dream, to drift,  
We have high work to do and loads to lift;  
Shun not the struggle—face it;  
'Tis God's gift.

v v v

Clerk: "Well, Johnnie, what do you want—chocolate?"

Johnnie: "Yes, sir, but I have to get soap."

v v v

The maid approached the head of the house. "P-please, sir," she said shakily, "there's been a man at the door with a pitiful tale of woe, and—"

The master of the house waved her away. "Can't help it my girl," he snapped. "It's all

tommy-rot, and it leaves me quite cold."

"Yes, sir," replied the maid. "I thought perhaps it would. I find he's taken your overcoat from the front hall."

v v v

Mrs. Peck: "Have you heard about the women of this village forming a secret society?"

Husband (laughing): "That's a good one, that is. Why, women don't know how to keep a secret."

Mrs. Peck: "Oh, but this society isn't going to keep secrets; it's going to tell them."

v v v

The person who does a lot of talking is bound to be right—sometimes.

v v v

The woman was applying for a divorce. "Your Lordship," she said, "he broke every dish in the house over my head and treated me cruelly."

"Did your husband apologize or express regret over his actions at the time?" asked the Judge.

"No, your Lordship, the ambulance took him away before he could speak to me."

v v v

From the moment she had started school till years later, when with a sigh of relief she heard its doors close behind her, Emma Sheepshanks had suffered under her ridiculous name. The poor girl had writhed under her disadvantage, and lived for only the day when some man would marry her and change it.

At last! Emma Sheepshanks knew immediately that she had met her soul-mate. He dispensed with an introduction. He had begged for a dance, several dances, and asked permission to call.

Trembling, she heard his ring. Eagerly she seized his card from the maid. One glance at it, and her eyes blazed with indignation.

"Tell Mr. Ramsbottom," she said, "that I am not at home today nor upon any future occasion."

v v v

"My dear friend, can you lend me two hundred dollars? I have just recovered from an operation for appendicitis."

"Appendicitis? Your doctor doesn't know his business. He should have operated for gall stones."

v v v

"It ain't the guns nor armament, nor funds that can pay,

But the close co-operation that makes them win the day,

It ain't the individual, nor the army as a whole, But the everlastin' teamwork of every bloomin' soul."

v v v

Gold that buys health can never be ill spent.  
—John Webster.

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